

Mixing

K230 salad and delicatessen mixing machine

Homogeneous mixing in industrial and versatile applications for the production of sausages and cold meats, hamburgers, crunchy salad mixtures, delicatessen products and ingredients for pizza production

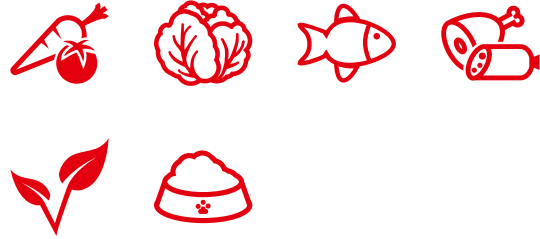
up to 1800 kg (3968 lb)/h Max. capacity



Your benefits

- ▼ A gentle mixing procedure guarantees the careful treatment of sensitive food products
- ▼ Simple operation and cleaning due to a smooth surface design and easily removable mixing paddles
- ▼ Low-maintenance due to a robust and reliable mechanism

Product groups



Portrait

Gentle and homogeneous mixing of food products for industrial applications

The K230 salad and delicatessen mixing machine gently and quickly mixes any type of product used for the production of sausages and cold meats, hamburgers, crunchy salads and delicatessen products, as well as ingredients for pizza production and pet food.

The mixing system with a double mixing shaft with



intersecting paddles guarantees gentle treatment of the products and homogeneous mixtures. The product is filled into the spacious mixing container with a volume of 300 liters (79.3 gallons) by hand or from above with the help of a tilting device.

The large drainage opening enables complete unloading of the product into buggies of various sizes within a few seconds. The machine's easy accessibility and smooth surface design guarantee fast and effective cleaning.

Other mixer models for larger production volumes are available on request, for example the K400 mixing machine for a 550-liter (145.3-gallon) volume.

Benefits



Gentle product handling thanks to an intelligent mixing procedure

The mixing system with a double mixing shaft with intersecting paddles guarantees gentle treatment of the food products and homogeneous mixtures.



Optimal maintenance, cleaning and operation

The robust stainless steel construction and reliable mechanism make the K230 ideal for long periods of maintenance-free use. The bearings of the mixing shafts, which are sealed against wastewater, the easy removal of the mixing paddles, and smooth surfaces without sharp edges enable fast and effective cleaning.

The sensor-induced safety check at both the filling and draining openings causes the machine to stop immediately in the event that it is opened during operation.

Technical data

Electrical power	Voltage	3~400 V N/PE
	Power	3.75 kW (5 HP)
	Infeed/placement height	1260 mm (49.6")
	Outfeed/delivery height	700 mm (27.6")
Dimensions	LxWxH	1715 x 1725 x 1340 mm (67.5 x 67.9 x 52.8")
	Weight	750 kg (1653.5 lb)
Miscellaneous	Total volumes	300 l (79.3 gal)

The data indicated are standard information. In addition, adaptation to other supply networks (e.g. 230V/60 Hz) is optionally possible (except for manual and pneumatic machines). Subject to changes.